DOCUMENT RESUME

ED 255 750 CE 041 297

TITLE	Commercial Foods and Culinary Arts. Student Learning Guide.
INSTITUTION	Palm Beach County Board of Public Instruction, West Palm Beach, Fla.
SPONS AGENCY	Florida State Dept. of Education, Tallahassee. Div. of Vocational Education.
PUB DATE	84
NOTE	12p.; For related documents, see CE 041 296-303.
PUB TYPE	Guides - Classroom Use - Materials (For Learner) (051)
EDRS PRICE	MF01/PC01 Plus Postage.
DESCRIPTORS	Behavioral Objectives; Competency Based Education; Course Content; Educational Resources; *Food Service; *Job Skills; *Learning Activities; Learning Modules; Secondary Education; Test Items; *Trade and Industrial Education; Vocational Education
IDENTIFIERS	*Caterers

ABSTRACT

This student learning guide contains one module for completing a course in commercial foods and culinary arts. It is designed especially for use in secondary schools in Palm Beach County, Florida. The module covers one task, and consists of a purpose, performance objective, enabling objectives, learning activities keyed to resources, information sheets, student self-check with answer key, performance test, instructional resources, and knowledge test. The module covers arranging a buffet table for a catering service. (KC)

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STUDENT LEARNING GUIDE

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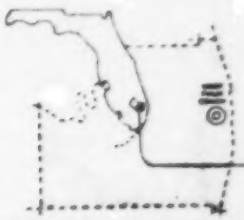

THE SCHOOL BOARD
OF PALM BEACH COUNTY, FLORIDA

DUTY | TASK | PREREQ | DEPT. | PROG. | REVISED

PROGRAM: COMMERCIAL FOODS AND CULINARY ARTS

DUTY: C COMPLETING CORE CURRICULUM

TASK: 3 2 Arrange Buffet/Catering Service

PURPOSE:

Buffet Service is a universal favorite and is used in most countries. You will need to understand how to arrange the hot foods and cold foods to give eye appeal.

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The format used in this student learning guide is one of the products developed through a grant from the Division of Vocational Education, Florida Department of Education which designated Ridge Vocational-Technical Center as a state demonstration site for competency-based vocational education.

DUTY | TASK | DEPT. | PROG.

PERFORMANCE OBJECTIVE:
(Include condition, performance, and standard)

GIVEN: access to a diagram,

YOU WILL: arrange buffet service.

HOW WELL: Your performance will be assessed by your instructor using the Performance Test.

ENABLING OBJECTIVES:

1. Prepare table for buffet service.
2. Place food on table.

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LEARNING ACTIVITIES FOR ENABLING OBJECTIVE | 1 (number) | PAGE 4 OF 11

DUTY | TASK | EN. OBJ. | DEPT. | PROG.

Enabling objective

Prepare table for buffet service.

PROCEDURE

LEARNING ACTIVITIES	RESOURCES
1. Read Resource No. 1.	1. Text: Buffet Catering, Chapter 1, pages 15-27.
2. View Resource No. 2.	2. Film 642.47 "Buffet Layout and Service".
3. Read Resource No. 3.	3. Instruction Sheet enclosed, Setting up a Table for Buffet Service.
4. Complete Resource No. 4.	4. Instructor demonstration.
5. Complete the Self-Check.	5. Self-Check enclosed.
6. Go on to Enabling Objective No. 2.	

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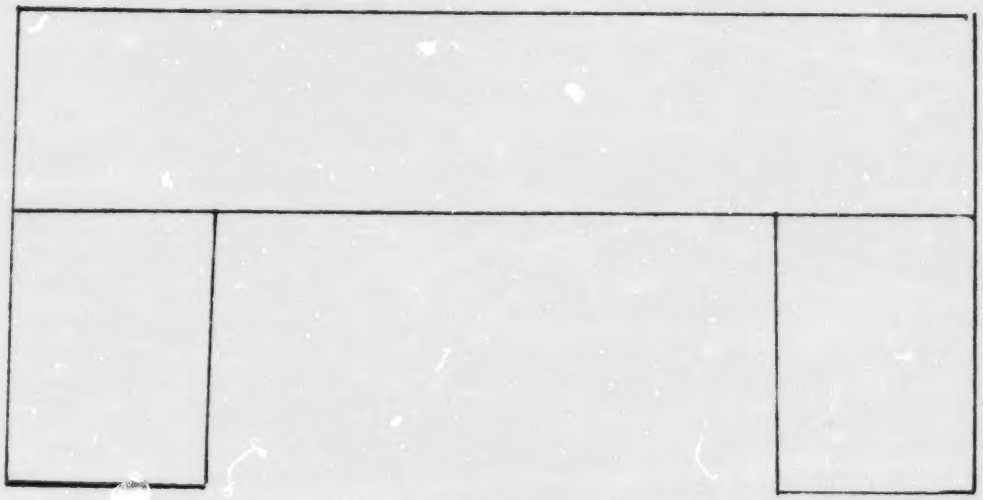
DUTY | TASK | EN. OBJ. | DEPT. | PROG.

Setting up a Table for Buffet Service



1. Set up tables as shown in diagram.
2. Place cloths on tables
3. Drape cloths as needed

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Placing Food

1. Place food from right to left in this order:

   a. Small hors d'oeuvre items
   b. Salads
   c. Decorated pieces
   d. Entrees
   e. Roasts
   f. Vegetables
   g. Sweets and Desserts
   h. Fruits and Cheese

2. Place service plates and silver as needed.

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Tips on Setting up a Buffet

1. Put the complete menu on paper.
2. Use different levels to present foods.
3. Be sure the platter, bowl or tray selected is the right size for the food item.
4. Never put any inedible display piece or material on a platter containing food.
5. Do not overcrowd the platter.
6. Vary colors of foods and size of platters.
7. Do not use raw vegetable flowers on salads, place them among green leaves on table.
8. Keep flame under chafing dish to ensure proper temperature.
9. Keep table neat and clean.
10. Replace food as needed, remove any empty dishes.

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DIRECTIONS:

Evaluate your knowledge by answering True or False to the statements below using a separate sheet of paper.

1. Complete menu should be written out, before setting up buffet table.
2. Always keep platters on the same level.
3. Bowls and platters should be the proper size for the food.
4. It is correct to place inedible food on a platter containing food.
5. Never overcrowd a platter or bowl.
6. To give a table the best effect, vary the sizes of platters and the colors of food.
7. When using raw vegetable flowers, place them among green leaves on the table.
8. It is important to keep flame lit under chafing dishes.
9. It is not necessary to keep the table looking clean and neat after a few guest have eaten.
10. When a platter or bowl is empty, leave it on the table.

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9. F
10. F

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LEARNING ACTIVITIES FOR ENABLING OBJECTIVE [2] number

DUTY | TASK | EN. OBJ. | DEPT. | PROG.

Enabling objective

Place food on table

PROCEDURE

LEARNING ACTIVITIES	RESOURCES
1. Read Resource No. 1.	1. Instruction Sheet enclosed, Placing Food
2. When you think you can perform this task, take the Performance Test.	2. Performance Test.

PERFORMANCE TEST FOR ☐ ☐☐ (duty / task number)

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DIRECTIONS:

Given access to four tables, four tablecloths, draping skirt, pins and necessary dishes you will arrange a table for buffet service. You will be evaluated for attainment of this task based upon the items listed below.

PERFORMANCE STANDARDS ALL ITEMS MUST BE MARKED YES FOR ATTAINMENT	YES	NO
1. Was table set up as shown on diagram?		
2. Were table clothes placed according to directions?		
3. Were tables draped if needed?		
4. Was food placed in sequence?		
5. Were chafing dishes filled with hot water and lit?		
6. Were service plates and serving utensils placed where needed?		

DUTY | TASK | ATTEMPT | STUDENT | DATE | ☐ Attained ☐ Not attained | EVALUATOR | DEPT. | PROJ.

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